

Forni da incasso (I)

Fours encastrables (F)

Built-in ovens (GB)

Remplacement de la lampe (fig. 8)

En cas de remplacement de la lampe d'éclairage du four, déposez le cache de protection «A» en le dévissant dans le sens contraire des aiguilles d'une montre. Après remplacement de la lampe, remontez le cache de protection «A» avec l'anneau en métal «B».

Démontage de la porte

Pour faciliter le nettoyage du four il est possible de démonter la porte. En effet les fours disposent de deux types différents de charnières interchangeables.

Charnières avec articulations mobiles (fig. 9)

Les charnières «A» sont munies de deux articulations mobiles «B» qui, bloquent les secteurs «C» des charnières, quand elles y sont accrochées, la porte entièrement ouverte.

Ensuite remontez la porte vers l'extérieur, faisant les deux mouvements illustrée sur la fig. 11.

Pour cette opération saisir les côtés de la porte à proximité des charnières.

Pour remonter la porte, introduisez avant tout les charnières dans les cannelures prévues à cet effet.

Avant de fermer la porte **n'oubliez pas de déposer les deux articulations mobiles «B»** qui avaient servi pour accrocher les deux charnières.

Charnières avec leviers mobiles (fig. 10)

Ouvrez entièrement la porte et prenez avec les mains les deux côtés à proximité des charnières.

Avec le pouce, poussez vers l'avant les leviers «A» et remontez en même temps la porte vers le haut, formant un angle d'environ 45°; après quoi bloquez les secteurs «B» des charnières.

Pour extraire la porte, soulevez avec le doigt index les charnières «C», faisant les mouvements illustrés sur la fig. 11.

Pour remonter la porte, introduisez avant tout les charnières dans leurs cannelures et ouvrez ensuite entièrement la porte pour décrocher les secteurs «B». Après quoi la porte pourra être fermée librement.

General features

Before starting read this booklet open it at the last pages and connected pictures.

The following instructions give important indications on operation, use and maintenance in compliance with current provisions.

Electric oven with commutator, timer, interior lighting, grill and turnspit.

Self-cleaning panels can be supplied on request.

Dimensions of the frontal part (fig. 1)

Width	596 mm.
Height	595 mm.
Depth	21 mm.

Dimensions of the built-in part (fig. 1)

Width	550 mm.
Height	575 mm.
Depth	505 mm.

Power and electrical supply voltage: see data plate

This appliance conforms to the prescriptions in EEC provision 82/499 governing radio interference.

Installation instructions

Important: the appliance must be installed by a specialized technician in compliance with the provisions in force.

Any adjustments, servicing operations, etc., must be done when the appliance is disconnected from the electricity main.

Electrical connection

Check that the voltage and rating of the electricity supply line in the home correspond to the voltage and power values on the data plate fixed to the left lower side of the frame.

It is absolutely essential to ground the appliance. For this reason, the plug connecting to the power supply cable and the relative socket must be of the same type (in compliance with CEI standards).

Check the efficiency of the grounding system before effecting connections.

Our company declines all responsibility for any damage to persons or property caused by incorrect grounding or failure to ground the appliance.

Install an omnipolar switch on the power supply line of the appliance. The opening distance of the contacts of this switch should be 3 mm. or more and the switch itself should be installed in an easily accessible position near the appliance.

Important: if the power supply cable is changed, demount the rear cover by slackening the screws as indicated in fig. 2.

The wire section of the new cable must not be less than 1,5 mm² (3 x 1.5 cable) and keeping in mind that the cable to the appliance must have the earth wire (yellow-green) 20 mm. longer.

Never use reductions, adapters or shunts since these could cause heating or burning.

Positioning

The appliance can be installed in all cabinets, in masonry, metal, wood and plastic laminate covered wood so long as these materials are heat resistant (T 120°C).

Comply with the dimensions indicated in fig. 1 for the recess. The appliance can be positioned under the work top or in a column unit. In the latter case, the upper-rear part of the cabinet must have an 80/90 mm depth vent.

Use 4 screws «A» at the corners of the oven door frame when fixing, as illustrated in fig. 1.

Never use the door as a lever when inserting the oven into the recess. Never use excessive pressure on the open door.

Oven controls

Control panel (fig. 3-4)

When not in use, the frontal part of the oven is completely flush. Handles and knobs do not project from the control panel.

For access to the controls and handle, press right down in the central part of the frontal panel. Repeat this operation to set the frontal panel back to its initial position.

Important: when the oven is on, the frontal panel must remain in the retracted position to prevent the handle from becoming overheated.

Oven warning light (fig. 3-B)

The light switches on during the oven heating phase and goes out when the interior oven temperature has reached the value set by the knob.


The light will subsequently switch on and off to indicate that the oven temperature is being kept at a steady value.

Timer knob (fig. 3-A)



To use the timer, wind the alarm by turning the knob in a clockwise direction. Set the required time (maximum 60 minutes) by matching the required number of minutes with the mark on the frontal panel.


Operation of the alarm at the end of the preset cooking time will not automatically switch off the oven.

Oven commuting knob (fig. 3-C)

This is an automatic device to select the different oven functions and to choose the right cooking temperature. Turning the clockwise in the  position the oven light turns on (the light will be on during the whole cooking time).

Choose the most suitable cooking temperature by matching the required temperature value (between 50° and 275°C) on the knob with the mark on the frontal panel.

It is possible to select different sources of heating, i.e. the bottom element or the grill element. In this case, turn the knob clockwise to meet symbol  (bottom element) or symbol  (grill element).

Turning the knob to symbol  grill element and turnspit are switched on together.

To switch off the oven turn the knob anti clockwise to match the mark on the frontal panel with the one on the knob.

Use of the oven

Preliminary indications

Important: before using the oven for the first time, it is advisable to heat it to maximum temperature for **30 - 40** minutes with the door shut in order to burn any oil residuals which may give rise to unpleasant odours. If during operation it is necessary to open the oven door, leave it open as briefly as possible so as to avoid temperature of the oven fall and spoil the cooking. To avoid getting burned by vapours inside the oven, open the oven door in two times: leave the door ajar for 4 - 5 seconds then open the door completely.

During and after the use of the oven the frontal glass panel is considerably hot. Always keep children away in order to prevent accidentally scorching.

Frontal panel guard (fig. 5)

(only on white model)

This is an automatic device that projects each time the oven door is opened. When the door is closed, the guard automatically returns to the rest position. This device protects the frontal panel from the heat when food is removed from the oven and when cooking is effected with the door open.

Oven cooking

Set the commutator to a temperature between **50** and **250°**


Preheat the oven to the preset temperature for perfect cooking. Place the food in the oven when the warning light has gone out, i.e. when the preset temperature has been reached.

Only very fatty meat should be placed in a cold oven.

It is preferable to cook frozen meat without previously defrosting it. Choose a temperature about 20°C lower than normal and a cooking time about one quarter longer than required for fresh meat.

It is generally advisable to use cooking pans with high edges in order to prevent the oven walls from becoming excessively dirtied.

Grill cooking

Set the knob to symbol 


This type of cooking quickly browns the food.

The grid should be set at the most appropriate level (generally towards the upper part of the oven), according to the size of the food.

The fourth position from the bottom is suitable for small pieces of food and quick cooking. For longer cooking times and large quantities of food, set the grid (according to the size of the food) into one of the lower positions.

Keep the oven door open during this type of cooking.

Turnspit cooking

Set the knob to symbol 

For this type of cooking the grid «A» must be removed from support brackets «B» (fig. 6) and insert the brackets «B» into the third level from bottom.

After preparing the spit rod complete with meat secured with the forks, rest it on the two supports, until the end of the rod enters the draft hub of the motor and insert the complete drip pan on the lower shelf.

Let meat cook for at least **30-40** minutes per kilo, and baste it during cooking.

Practical advice for oven cooking

Food	Cooking position from the bottom upwards	Temperature °C	Time in minutes
Oven-cooked pasta dishes	2	200	30-35
Meats			
Veal	2	200	60-65
Chicken	2	200	60-65
Duck	2	200	120-125
Rabbit	2	200	90-95
Porc	2	225	70-75
Fish	2	200	30-35
Pizzas	2	250	15-20
Cakes			
Meringues	2	125	55-60
Biscuits	2	200	20-25
Shortcrust pastry	1	200	25-30
Ring-shaped bun	2	175	35-45
Fruit cake	1	200	30-35
Grill cooking			
Toast sandwiches	3		5 each side
Chicken	3		30 each side
Fish	3		18 each side
Tomatoes or courgettes	3		8 each side

Cleaning and servicing

Always disconnect the appliance from the electrical power supply before each operation.

Regular and frequent cleaning helps keep the aspect of your oven unchanged for a long time.

Ovens without self-cleaning panels must be cleaned when off but still warm, **not hot**. The film of fat on the oven walls, produced by cooking vapours, will thus be still easy to remove. Furthermore, the drips and sprays of fat will still not be covered by a hard and resistant crust.

Remove the grid, the drip pan, the side runners and clean the oven with a soft cloth soaked in an ammonia solution. Rinse and dry.

If there are still mars or drips, place a moist cloth soaked in ammonia on the oven bottom, close the door and after a few hours, wash the oven with hot water and liquid detergent, then carefully rinse and dry.

Use a soft cloth soaked in soap and water on the outside parts. Never ever use powdered products containing abrasives.

Oven door seal (fig. 7)

To more accurately clean the oven, it is possible to remove the door seal by lifting the four tabs «B» at the corners, as illustrated in the figure.

Use a sponge soaked in soap and water to clean the seal. Never use acid products or abrasives.

After cleaning, remount the seal «A», holding the longer part horizontally and inserting the four tabs «B» in the four holes «C», starting with the upper ones.

During re-assembly, it is important to keep the seal parallel to the door opening.

Changing the light bulb (fig. 8) To change the light bulb, remove cover «A» by unscrewing it in an anticlockwise direction. After having changed the bulb, remount the cover «A» with metal ring «B».

Demounting the door The oven door can be demounted to facilitate oven cleaning. The ovens have two different types of interchangeable hinge.

Hinges with movable clips (fig. 9)

Hinges «A» have two movable clips «B» which, if hooked to parts «C» of the hinges, block the door when it is completely open.

Having achieved this, lift the door towards the outside, effecting the two movements illustrated in fig. 11.

To do this, grip the sides of the door near the hinges.

To remount the door, first insert the hinges into their grooves.

Lastly, before closing the door, **never forget to remove the two movable clips «B»** used to hold the two hinges.

Hinges with mobile levers (fig. 10)

Completely open the door and grip both sides with the hands, near the hinges.

Using the thumb, push the letter «A» forwards and lift the door upwards at the same time, forming an angle of about 45°. Having done this, lock parts «B» of the hinges.

Now remove the door, using the index finger to lift hinges «C» as shown in fig. 11.

To remount the door, first insert the hinges into their grooves, then completely open the door to release parts «B». At that point, the door can be freely shut.

